

another new creation

by APR 1 1953

U. S. PATENT OFFICE



THE NEW

STAINLESS STEEL

Handy-Pans



STAINLESS STEEL

Handy-Pans

from the refrigerator
to the oven
to the table



2 QUART

No. 923 \$5.00



1 QUART

No. 922 \$3.50



1 PINT

No. 921, SET OF 2, \$3.75

will not...
**Crack, Chip
or Break!**

Revere Stainless Steel Handy-Pans are designed to last a lifetime. Made of durable stainless steel with bright clean surfaces, close fitting lids and rounded corners, Handy-Pans will be truly the most useful utensil in *your* kitchen.

Buy the Complete
4-piece Set and Save

2 - 1 PT. HANDY PANS
1 - 1 QT. HANDY PAN
1 - 2 QT. HANDY PAN

\$11.95





STAINLESS STEEL

Handy-Pan recipes

from the Revere test kitchen

DESIGN

APPLE CRANBERRY PIE

Pare, core and slice . . .
4 tart apples.
Wash and crush . . .
2 ½ cups cranberries.
Line a Revere Handy Pan with pastry.
Place in Revere Handy Pan . . .
A layer of apples, then layer of cranberries and then remaining apples.
Add . . .
¼ teaspoon cinnamon and ¼ teaspoon salt, mixed.
Dot with . . .
2 tablespoons of table fat.
Cover with pastry in which slits have been cut to let steam escape. Seal edges.
Bake at . . .
375 degrees about 1 hour.

SHEPHERD PIE

Brown in Revere Skillet . . .
2 lbs. of lamb, cut in 1 inch squares.
In . . .
2 tablespoons of fat.
Add . . .
4 medium potatoes, cut in 1 inch cubes; 2 onions, sliced; 6 carrots cut in 2 inch cubes; 1 teaspoon salt; ¼ teaspoon marjoram, ½ teaspoon pepper; 2 cups of water.
Cover and cook for . . .
1 ½ hours over low heat.
Place in Revere Handy Pan . . .
Cover with biscuit topping or mashed white potatoes.
Bake at . . .
350 degrees until biscuits are done or mashed potatoes are lightly browned.

APPLE WINE GINGERBREAD

Add . . .
½ cup of applesauce, ½ cup sherry wine.
To . . .
1 package of gingerbread mix.
Bake at . . .
350 degrees until done.
Serve with lemon sauce or whipped cream.

HAWAIIAN CHICKEN CASSEROLE

Place in the Revere Skillet . . .
2 tablespoons of salad oil
Brown . . .
8 small slices of drained pineapple
Remove pineapple.
Add . . .
1 small peeled, sliced onion
Saute lightly.
Add . . .
1 small roasting chicken (about 4 lbs.) cut up for frying.
Brown chicken on all sides.
Place in Revere Handy Pan . . .
Chicken, onion, pineapple slices on top of chicken.
Add . . .
Juice from can of pineapple, plus enough water to make 2 cups full.
Place cover on Handy Pan.
Cook at . . .
350 degrees for one hour.
Serve with steamed rice.

TUNA FISH CASSEROLE

Place in the lower section of the Revere 1 ½ quart Double Boiler . . .
2 cups of water.
Place in inset of double boiler . . .
4 tablespoons of butter.
When melted, add . . .
4 tablespoons of flour.
Mix together.
Add . . .
2 cups of hot milk, stirring constantly until mixture thickens.
Add . . .
1 can of tuna fish, from which oil has been drained.
Place in Revere Handy Pan . . .
On layer of potato chips a layer of creamed tuna fish. Make another layer of potato chips and another layer of tuna fish. On top of this, place some crushed potato chips.
Bake in . . .
350 degree oven for 15 minutes.

STEAMED RICE

Place in Revere medium-sized Handy Pan
2 cups of water.
Add . . .
1 cup of rice, 1 teaspoon salt.
Cover.
Cook at . . .
350 degrees in oven for 30 minutes.

TWIN HAM LOAVES

2 lbs. ground smoked ham, ½ lb. fresh pork, 1 egg, 2 cups corn flakes, 1 cup milk, 1 tablespoon mustard, 6 slices pineapple, 6 maraschino cherries, 4 tablespoons butter, 1 cup brown sugar.
1. Melt butter.
2. Place 2 tablespoons butter in each Handy Pan.
3. Add ½ cup brown sugar to each Handy Pan.
4. Mix butter and sugar and spread evenly over bottom of Handy Pan.
5. Place pineapple and cherries in bottom of pan over sugar and butter.
6. Mix together: ham, pork, egg, corn flakes, milk and mustard.
7. Place meat mixture over pineapple.
8. Bake for 45 minutes at 400 degrees F.

APPLE DUMPLINGS

Ingredients:
2 cups sugar, 2 cups water, ¼ teaspoon cinnamon, ¼ teaspoon nutmeg, ¼ cup butter, 6 apples, 2 cups flour, 1 teaspoon salt, 2 teaspoons baking powder, ¾ cup shortening, ½ cup milk.
To make sauce:
Combine sugar, water, cinnamon, and nutmeg; cook 5 minutes; add butter. Pare and core apples.
Pastry:
Sift flour, salt, and baking powder; cut in shortening. Add milk all at once. Stir just until flour is moistened. Roll ¼ inch thick. Cut six 5-inch squares. Place 1 apple on each square; sprinkle generously with additional sugar and spices; dot with butter; fold corners; pinch edges. Place 1 inch apart in greased Handy Pan. Pour over sauce. Bake in moderately hot oven (375°) 35 minutes. Serve hot with cream.

REVERE COPPER AND BRASS INCORPORATED

ROME MANUFACTURING COMPANY DIVISION, ROME, NEW YORK

STAINLESS STEEL

Handy-Pans U.S. Patent MAY

FOR BAKING

Stainless Steel Handy-Pans give top performance in the oven. Macaroni and cheese, meat loaf, meat pies, stuffed peppers, and apple dumplings are just a few of the recipes you'll want to cook in your New Handy-Pans.

FOR SERVING

Stainless Steel Handy-Pans were designed especially for table service. The bright sparkling covers keep food hot while rounded corners and slightly flared tops provide the smart modern look.

FOR MOLDING

Stainless Steel Handy-Pans are perfect for molding anything from a shimmering gelatin dessert to steamed rice. You'll have a size and shape to fit any occasion with the three convenient size Handy-Pans.

IN THE REFRIGERATOR

Stainless Steel Handy-Pans are perfect for food storage. The close fitting lids keep foods fresh and retain flavor while the rounded corners make them the most sanitary containers ever created. Because of their shape and specially designed lids, Handy-Pans nest compactly together to occupy a minimum of space in your refrigerator.

Design
**YOU'LL SAVE SPACE
WITH YOUR NEW**

STAINLESS STEEL
Handy-Pans



Revere Stainless Steel Handy-Pans are designed for space economy. The specially designed lids allow Handy-Pans to nest together for convenient stacking. The shapes permit maximum storage in the absolute minimum of space.